



SUSHISAMBA®

SINGAPORE

EVENTS

# Events & Private Dining at **SUSHISAMBA**<sup>®</sup>

Beating at the heart of every **SUSHISAMBA** is a deep appreciation for enjoying life with friends, colleagues and loved ones.

Be taken onto a multi-dimensional and multi-sensory dining experience while immersing in culture and cuisine of Japan, Brazil and Peru under one roof.

Our dedicated events team have a wealth of experience in curating a wide range of events; from corporate functions and product launches to birthday parties, bespoke tasting experiences and signature sushi and sevice masterclasses.

Known for our inventive dishes and artful presentations, specially curated cocktail program and deep commitment to guests experience, you can be rest assured that whatever the occasion your guests will enjoy an unforgettable event.

*We welcome you... Bem-vindo!*





## Cuisine

The energy of three nations meets at **SUSHISAMBA** Singapore.

**SUSHISAMBA** Singapore's kitchen is led by the Culinary Director Chef Kyung Soo Moon and the menu showcases the brand's culinary creativity which eloquently blends Japanese, Brazilian and Peruvian cuisines. Committed to providing the most authentic dining experience, the majority of the seafood and fish at **SUSHISAMBA** Singapore is flown in from Japan.





**SUSHISAMBA** Singapore is located on the 52nd floor of the Capital Tower. The venue offers unobstructed, 360-degree views of the city landscape and sea views. Situated in the heart of the city-state's economic prowess and financial hub. The highly anticipated restaurant is located in a bustling area characterized by sleek skyscrapers, modern architecture, and a dynamic blend of commercial, financial, and government institutions.

The striking interior is framed by an expansive 3D-printed ceiling installation - intricate woodwork inspired by Japanese and Brazilian weaving traditions. Warm, deliberate lighting illuminates this masterpiece, while taking care to spotlight the cuisine and limit reflections across the immaculate skyline. At the heart of the dining room sits a theatre-style open kitchen showcasing an energetic robata grill and sushi bar.

# Private Dining Room

Whether it's an intimate meal or a full-blown celebration, our Private Dining Room is the perfect location to impress your guests. The spectacular interior features golden walls, floor-to-ceiling windows with views of the ocean and city, and an artistic, state-of-the-art bamboo chandelier adorned with greenery, transporting you to another world. The room's centerpiece is a dramatic handmade dining table that seats up to 12 guests, and it comes equipped with a dedicated AV system.



9-12  
Seated



Dedicated  
Service Team



Audio  
System

# SAMBAROOM

Located on the mezzanine floor, a speakeasy bar focusing on signature hand crafted cocktails, music, and entertainment with overlooking ocean views, the scintillating interior design of the **SAMBAROOM** creates the perfect stage for an unforgettable event whether it is a product launch, drinks and canapes reception or a sit down dining experience. A Japanese inspired expression of balance and proportion, natural materials and nuanced details is fused with vibrant, colourful and warm accents and textures. From the dimensional bamboo ceiling to the elegant architectural lighting and oversized fixtures, the mood is elevated and intimate, with just the right touch of energy and drama. Accessible via its own private entrance, the **SAMBAROOM** homes its' own bar and a DJ booth to ensure the complete comfort and exclusivity. Fits 45 seated and 90 standing.



35  
Seated



80  
Cocktail



Dedicated  
Service Team



Private  
Bar



AV  
System



# Lounge and Bar

Guests are welcomed into an atmospheric lounge area with floor-to-ceiling windows, providing panoramic views of the city skyline and sea.



70 | 150  
Seated | Standing



# Restaurant Exclusive Hire

Larger events can be accommodated across the entire venue upon request.

**SUSHISAMBA's** expansive 12,000 sq ft. space offers an extraordinary experience high above Singapore, taking experiential dining to new heights.

The breathtaking lounge, inspired by Japan's renowned aesthetics of balance and proportion, forms the perfect entryway into the **SUSHISAMBA** experience. Full floor-to-ceiling windows provide a panoramic backdrop to the oval, marble-clad bar.

At the heart of the dining experience is the mesmerizing, theater-style open kitchen featuring the robata grill and sushi bar. The 134-seat, multi-level dining area is accentuated by warm, intentional lighting and lush greenery, creating bespoke areas that transition between social and intimate surroundings.



90 | 160  
Seated | Seated  
(w/ Lounge)



300 - 400  
Cocktail



# Events Menu

## COCKTAIL RECEPTION

\*Menu prices and items are subject to change.



SGD 79  
6 canapes per person

### COLD

**BAHIA SAMBA ROLL**  
tuna, shrimp tempura, jumbo crab avocado,  
spicy aji panca

**SAMBA CAESAR SALAD** <sup>V, VG, GF, N</sup>  
basil miso, gem lettuce, mixed cress

**SALMON TARTARE**  
tobiko, crispy nori, caviar

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### HOT

**BEEF TENDERLOIN ANTICUCHO** <sup>GF</sup>  
aji panca

**ROASTED CAULIFLOWER** <sup>V, GF, D</sup>  
pumpkin seeds, ocupa sauce

**PORK TAQUITO** <sup>GF</sup>  
smoked aji panca bbq, pickled cabbage,  
yukari, aji amarillo

SGD 109  
9 canapes per person

### COLD

**SPICY SALMON SAMBA ROLL** <sup>GF</sup>  
spicy sauce, cucumber, avocado, crab

**SEA BREAM SEVICHE**  
green chili, coriander, cancha corn, panca oil

**PERUVIAN CORN SALAD** <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

**GUACAMOLE** <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, plantain chips

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### HOT

**EGGPLANT ANTICUCHO** <sup>V, VG, GF</sup>  
white miso, crispy rice

**SHRIMP TEMPURA** <sup>E</sup>  
spicy mayonnaise, green pea shoot,  
black truffle dressing

**JAPANESE A5 WAGYU TAQUITO** <sup>D</sup>  
smoked eggplant, aji amarillo, tomato

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### SWEET

**JAPANESE DOUGHNUT ANDAGI** <sup>V, E, D</sup>  
black sesame ice cream, raspberry  
and mango purée

**SAMBA POPS** <sup>V, VG, D</sup>  
chicha morada sorbet, crispy raspberry,  
white chocolate, lime

SGD 139  
12 canapes per person

### COLD

**LOBSTER TAQUITO** <sup>E</sup>  
Japanese tartar, yuzu gel, coriander, avocado

**THE ROYAL SAMBA ROLL**  
Japanese A5 wagyu, cucumber, baby asparagus, avocado  
bbq miso, katafi

**SEA BREAM SEVICHE with TRUFFLE**  
leche de tigre, sweet potato, red onion

**SALMON TARTARE**  
tobiko, crispy nori, caviar

**SAMBA CAESAR SALAD** <sup>V, VG, GF, N</sup>  
basil miso, gem lettuce, mixed cress

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### HOT

**CHILEAN SEABASS ANTICUCHO** <sup>GF</sup>  
white miso, chives

**EGGPLANT ANTICUCHO** <sup>V, VG, GF</sup>  
white miso, crispy rice

**JAPANESE A5 WAGYU TAQUITO** <sup>D</sup>  
smoked eggplant, aji amarillo, tomato

**CHICKEN ANTICUCHO** <sup>GF</sup>  
aji mirasol, crispy quinoa

**SHRIMP TEMPURA** <sup>E</sup>  
spicy mayonnaise, green pea shoot,  
black truffle dressing

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### SWEET

**JAPANESE DOUGHNUT ANDAGI** <sup>V, E, D</sup>  
black sesame ice cream, raspberry  
and mango purée

**SAMBA POPS** <sup>V, VG, D</sup>  
chicha morada sorbet, crispy raspberry,  
white chocolate, lime

# Events Menu

## DINNER

\*Menu prices and items are subject to change.

### RIO SGD 138

EDAMAME (Salt or Spicy) <sup>V, VG, GF</sup>  
sea salt, yukari, lime

SAMBA CAESAR SALAD <sup>V, VG, GF, N</sup>  
basil miso, gem lettuce, mixed cress

CALAMARI <sup>F</sup>  
yuzu mayo, dry miso, shichimi, jalapeño

SALMON TIRADITO  
orange ponzu, crispy quinoa, shio konbu,  
kizami wasabi, avocado

A5 JAPANESE WAGYU BEEF GYOZA <sup>D</sup>  
kabocha purée, sweet soy

SEA BREAM SEVICHE  
green chilli, coriander, cancha corn, panca oil

CHEF'S MORIAWASE NIGIRI SUSHI

ARROZ CHAUFA <sup>V, E</sup>  
jumbo asparagus, slow cooked egg

SPATCHCOCK CHICKEN <sup>GF</sup>  
koji miso, ginger, garlic

AUSTRALIAN ANGUS TENDERLOIN <sup>GF</sup>  
spicy soy, foie gras, chives, 200g

PERUVIAN YELLOW POTATO <sup>V, GF, D</sup>  
dende oil

MANJARI CHOCOLATE FONDANT <sup>D, V, GF, N, E</sup>  
hazelnut ice cream

YUZU CHEESECAKE <sup>V, E, D, N</sup>  
matcha ice cream and velouté

### TOKYO SGD 178

SHRIMP TEMPURA <sup>E</sup>  
snap pea julienne, spicy mayonnaise, green pea shoot, black  
truffle dressing

PERUVIAN CORN SALAD <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

JAPANESE A5 WAGYU BEEF GYOZA <sup>D</sup>  
kabocha purée, sweet soy

SALMON TARTARE  
avocado, tobiko, crispy nori, caviar

CRISPY TOFU TAQUITO  
spicy ginger soya, corn tortilla, sesame

BEEF TENDERLOIN ANTICUCHO <sup>GF</sup>  
aji panca

EGGPLANT ANTICUCHO <sup>V, VG, GF</sup>  
white miso, crispy rice

CHEF'S MORIAWASE NIGIRI SUSHI

SEAFOOD CAZUELA RICE <sup>GF, D</sup>  
shrimp, squid, black cod, scallop, clam,  
octopus, aji amarillo sauce

SPATCHCOCK CHICKEN <sup>GF</sup>  
koji miso, ginger, garlic

AUSTRALIAN GRASSFED SHORT RIBS <sup>GF</sup>  
chimichurri, BBQ sauce, homemade pickles

CHARGRILLED BROCCOLINI <sup>V, VG, GF</sup>  
sesame ponzu, chili garlic

PERUVIAN YELLOW POTATO <sup>V, D, GF</sup>  
dende oil

COCONUT SAGO <sup>VG, GF</sup>  
mango, passion pearls, yellow passion fruit sorbet

MANJARI CHOCOLATE FONDANT <sup>D, V, GF, N, E</sup>  
hazelnut ice cream

YUZU CHEESECAKE <sup>V, E, D, N</sup>  
matcha ice cream and velouté

### OMOTENASHI SGD 208

GUACAMOLE <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, plantain chips

SEA BREAM with TRUFFLE SEVICHE  
leche de tigre, sweet potato, red onion

SAMBA CAESAR SALAD <sup>V, VG, GF, N</sup>  
basil miso, gem lettuce, mixed cress

HAMACHI TIRADITO <sup>GF</sup>  
truffle soy, caviar, seasonal black truffle

JAPANESE A5 WAGYU BEEF GYOZA <sup>D</sup>  
kabocha purée, sweet soy

CHILEAN SEABASS ANTICUCHO <sup>GF</sup>  
white miso, chives

FOIE GRAS <sup>GF</sup>  
mango, salsa, ginger garlic glaze,  
wasabi leaf, crispy plantain

PREMIUM CHEF'S MORIAWASE

LOBSTER <sup>GF, D, E</sup>  
yuzu kosho butter, lime, julienne salad

SEAFOOD CAZUELA RICE <sup>GF, D</sup>  
shrimp, squid, black cod, scallop, clam,  
octopus, aji amarillo sauce

A5 JAPANESE WAGYU STRIPLON <sup>GF</sup>  
samba sauce, wasabi, garlic 200g

BLACKED HISPI CABBAGE  
confit onion, quinoa, yuzu dressing

CRISPY CASSAVA <sup>V, D, GF</sup>  
tapioca root, sour cream, molho a campanha,  
salsa verde

CHEF'S DESSERT SELECTION

# Events Menu

## BEVERAGE PACKAGES

\*Menu prices and items are subject to change.

### MACHU PICHU

SGD 128

Unlimited three-hour beverage package

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VODKA  
Absolut Blue  
Tried & True

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GIN  
Tanqueray  
Beefeater

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WHISKY  
Jameson  
Nikka Days

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RUM  
Havana 3  
Sagatiba Cristalina Cachaca

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HOUSE WINE  
White, Red, Rosé

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BEER  
Asahi Super Dry

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Water, Soft drinks, Juices

### COPACABANA

SGD 158

Unlimited three-hour beverage package

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VODKA  
Ketel One

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GIN  
Hendrick's

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WHISKY  
Monkey Shoulder

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RUM  
Veritas

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HOUSE WINE  
White, Red, Rosé

### COCKTAILS

Classic Caipirinha  
Germana Umburana Cachaça, Lime, Sugar

Midori Sour  
Midori, Shochu, Lime

Batida de Coco  
Batida de Coco, Thoquino Cachaça, Condensed Milk,  
Coconut & Coconut Water

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Water, Soft drinks, Juices

### FUJI

SGD 188

Unlimited three-hour beverage package

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VODKA  
Haku

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GIN  
Roku

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WHISKY  
Nikka from the Barrel

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RUM  
Diplomatico Exclusiva Reserva

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HOUSE WINE  
White, Red, Rosé

### COCKTAILS

El Capitan  
Demonio de los Andes Quebranta Pisco,  
Mancino Vermouth Rosso, Ratafia Rossi la rossa

Coconut & Pandan  
Germana Umburana Cachaça, Batida de Coco,  
Coconut & Pandan Vinegar, Lime, Coconut

Guava & Shiso  
Abelha Cachaça, Guava, Shiso,  
Lime, Sugar Cane Juice

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BEER  
Suntory Premium Malt

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Water, Soft drinks, Juices

## Events Team Contact

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Ready to  
SUSHI SANGRIA